INDUSTRIAL WASTEWATER DISCHARGE PERMIT SURVEY/APPLICATION

DEPARTMENT OF ENVIRONMENTAL SERVICES
CITY AND COUNTY OF HONOLULU
1000 ULUOHIA STREET, SUITE #303, KAPOLEI, HI 96707
ATTN: REGULATORY CONTROL BRANCH

Be advised that Section 14-5.1, Paragraph (a) of the Revised Ordinances of Honolulu, as amended, states "No person shall discharge or cause to be discharged any industrial wastewater into the public sewers or into any private sewer which discharges to the public sewers, without first applying for and obtaining an industrial wastewater discharge permit." Please answer all questions. Indicate "NA" if the question does not apply to your business. If you have any questions please call: (808) 692-5593 or (808) 692-5137.

DO NOT USE THIS FORM FOR BUILDING PERMIT PROJECTS

PART I - ORGANIZATION

1. Business Information:	2. <u>Permittee Information</u> :			
D C. N	(Permittee is the party or individual responsible for			
Parent Company Name:	compliance with this permit for the duration of the			
Doing Business As: Street Address (address of discharge to sewers)	permit. This could be the property owner, property manager, lessee, the business, etc.)			
Street Address (address of discharge to sewers) Unit #	manager, tessee, the business, etc.)			
Unit # City: Hawaii, Zip: Tax Map Key:	Business/Organization:			
	Contact person:			
	Contact person: Phone Number:() Ext Address:			
3. Permit Mailing Address:				
(If different from Question #1)				
Attention:				
Company:	4. <u>Business/Description</u> :			
Street: Unit #	(Describe the business operation for Question #1.			
City: State: Zip:	Examples: drug store with photo processing,			
	restaurant, food court within a shopping center, auto			
5. <u>Vehicle Washing</u> :	repair shop, fish market, grocery store, doctor's office			
	with x-ray, wholesale or retail bakery, office building			
a. Do you wash vehicles on site? YesNo	with dental offices and a deli, etc).			
b. If yes, how many vehicles per week?	. D'			
c. If yes, where is the wash water discharged?	a. Business Hours:a.m. top.m.			
Storm Drain Sanitary Sewer Other	b. Open how many days per week? c. Name of business previously at this location:			
d. If your answer to Question C is "Other" describe	c. Name of business previously at this location:			
where the wash water is discharged:	d. If you relocated, list your previous address:			
e. If your answer to Question C is "Sanitary Sewer"	u. 11 you relocated, list your previous address.			
can rainwater enter the drain? Yes No	FOR BUSINESSES WITH FOOD PREPARATION			
f. If your answer to Question E is "Yes", do you have	e. Is this business located in a food court (common area			
a two-way valve? (e.g. wash water discharged to	seating shared by multiple vendors)? Yes No			
sewer, rainwater to storm drain) Yes No	f. Estimated number of meals served daily			
sewer, ramwater to storm drain/ 1 es 1 to	g. How many pots/pans washed daily?			
	h. Maximum seating capacity			
PART II - WATE	R USAGE/DISCHARGE			
1. Check (a) or (b) to indicate the range (rough est	imate) of your water usage:			
(a) 0 to 25,000 gallons per day (b) Over	r 25,000 gallons per day			
2. What is the Nature of the Industrial Wastewater washing, vehicle washing, product manufacturing, pho	* Discharge. (e.g., washing pots and pans, dishwashing, equipment oto development, chemical discharge, etc.)			

PART III - PRETREATMENT DEVICES

1. <i><u>Do You</u></i>	Have One or More of the Follo	owing? (Please	answer all	questions)	Yes	No
a. Do yo	u have floor drains in your facility loo	cated in your pro	duction/main	tenance/work area?		
b. Oil In	terceptor(s). (Auto repair, vehicle wa	shes, automotive	classes)			
c. Neutr	alization System(s). (Laboratory, sch	ools, x-ray/photo	processing, p	orinters, etc.)		
d. Silver	Recovery Unit(s). (X-ray/photo proc	essing, printers,	etc.)			
	Interceptor(s). (Hospitals, dentists, r		ŕ			
	Trap(s). (Dog groomers, veterinarians		2			
g. Lint T	rap(s). (Laundromats, commercial la	´ ıundries, hotel la	undries, etc.)			
h. Water	Recycling System(s). (Trucking com	panies, rental ca	r co., auto/tri	ick washes, etc.)		
i. Coolin	g Tower/Boiler(s). (Hotels, office buil	dings, malls, hos	spitals, comm	ercial laundries, etc.)		
j. Greas	e Interceptor(s). (Restaurants/bars, ca	aterers, commerc	cial kitchens,	schools, hospitals etc.)		
	<u>Location of Grease Interceptor</u> (kitchen, outside, parking lot, etc)	Insid <u>Length</u>	e Dimensior <u>Width</u>	ns (in inches) <u>Height (to water line</u>		Operating pacity
1.						_ Gallons
2.						Gallons
food Wok Broil 2. <u>Haule</u> DOWN (e.g. Gro	usinesses with food preparation, how preparation, cooking, and cleanup ar Stove Food Grinder/Garbage Dier Other Cooker Other Other Cooker Other Other Cooker Other Cooker Other Other Cooker Other Cooker Other Other Cooker Other Other Other Other Other Other Other	ea? Put zero if is sposal Disting Equipment (ertains to those left waste associated entralization Tan	none. hwasher (please list) iquid waste tl d with mainta nks, Silver Re	Deep Fryer Gril nat are 100% collected a nining or servicing of an covery Unit, etc.)	ll/Griddle and NOT DI ny pretreatm	SPOSED OF ent devices
	 automotive/marine products (used mo	ntor oil anti frac	za hattary ac	id)	Amount F	requency
b. Acid l c. Soluti d. Cessp e Bulk t f. Other	Bath (i.e. jewelry plating, chrome plat on from x-ray, photo processing, pho ool or septic tank	ting, electro plati to copying or pri	ing) nting equipm	ent		
	y, please provide any additional infor	mation to proces	s this applica	tion on a separate sheet	t of paper.	
accordance Based on n Information there are si	under penalty of law that this docum with a system designed to assure than ny inquiry of the person or persons w n, the information submitted is, to the gnificant penalties for submitting fal	nt qualified perso who manage the s best of my know	chments werd onnel properly system, or the ledge and bel	y gather and evaluate to ose persons directly resief, true, accurate, and o	he informati ponsible for complete. I a	on submitted gathering the am aware that
accordance Based on n Information there are si violations.	with a system designed to assure that ny inquiry of the person or persons value, the information submitted is, to the gnificant penalties for submitting fal	nent and all attach at qualified perso who manage the s best of my know	chments werd onnel properly system, or the ledge and bel	y gather and evaluate to ose persons directly resief, true, accurate, and o	he informati ponsible for complete. I a	on submitted gathering the am aware that
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